



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

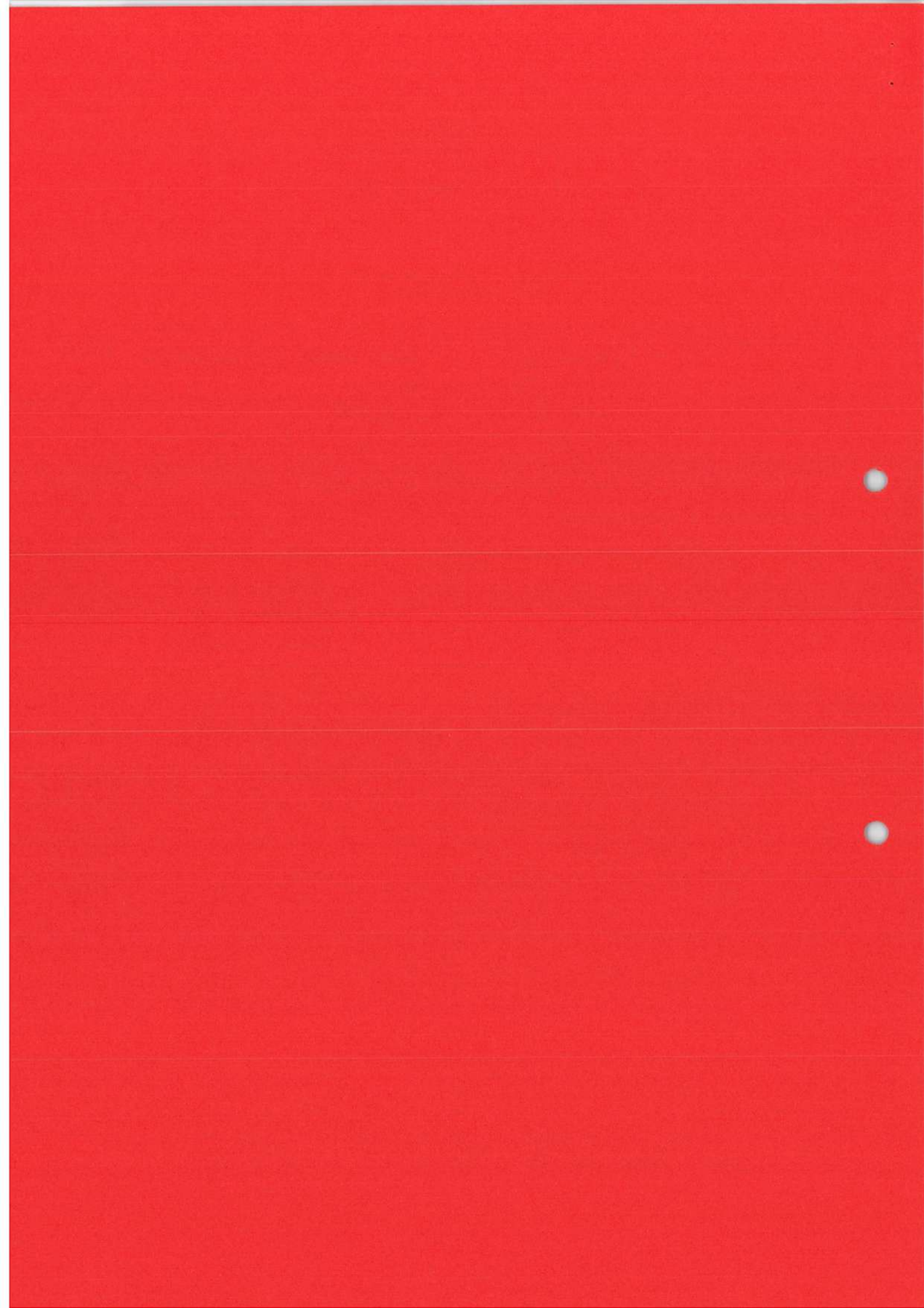
COURSE NAME : FOOD HYGIENE AND SANITATION
COURSE CODE : DCA1053
EXAMINATION : APRIL 2019
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 Marks)
 - PART D (20 Marks)
2. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
3. Please check to make sure that this examination pack consists of:
 - i. Question Paper
 - ii. Objective Answer Paper
 - iii. Answer Booklet

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

*This examination paper consists of **13** printed pages including front page*



PART A

This part contains **TWENTY (20)** questions.

Answer ALL in Objective Answer Paper

1. The primary route of contaminations is
 - A pest.
 - B human being.
 - C soil and dust.
 - D dirty equipment and utensils.

2. The word sanitation derived from the _____ word meaning "sanus".
 - A Latin
 - B Greek
 - C French
 - D English

3. It plays an important role in maintaining good health. Once it happened, they are difficult to break. This role refers to
 - A personal habit.
 - B personal attire.
 - C personal cleanliness.
 - D personal appearance.

4. This disease is caused by salmonella bacteria that are frequently found in poultry and eggs.
 - A Salmonella
 - B Salmonidae
 - C Salmonellosis
 - D Salmodialysis

5. This disease is caused by eating food that contains living disease-causing microorganisms.
- A Foodborne infection
 - B Foodborne intoxication
 - C Toxic mediated infection
 - D Toxic Toxoplasma gondii
6. Hand sanitizing lotions _____ be used as a replacement for handwashing.
- A always
 - B must never
 - C sometimes
 - D frequently
7. Cleaning and _____ are important activities in a food safety program.
- A soaking
 - B washing
 - C sanitizing
 - D softening
8. Grease fire is the _____ causes of fires in food establishments.
- A number 1
 - B number 2
 - C number 3
 - D number 4
9. The first thing to do when an accident occur is
- A stay calm.
 - B stay panic.
 - C kneel and ask "Are You OK?."
 - D administer first aid according to the type of injury.

10. Using ventilation hoods, chimneys and exhaust fans in all kitchen can reduce
- A air pollution.
 - B soil pollution.
 - C mind pollution.
 - D water pollution.
11. The best method to control solid waste pollution is by disposal technique, which is called
- A land filling.
 - B water filling.
 - C chemical filling.
 - D secondary filling.
12. In all food establishments, the most dangerous pests that can spread disease and damage food are
- A insects and termites.
 - B insects and rodents.
 - C rodents and termites.
 - D rodents and parasites.
13. This pest can adapt easily to human environments and tolerate a wide range of conditions.
- A Flies
 - B Poultry
 - C Locusts
 - D Rodents
14. Methods of disposing strong fumes, smoke and food odor is
- A disposing.
 - B recycling.
 - C exhaust fan.
 - D sewers and drainpipes.

15. Wastes from sinks and drains from the kitchen is called

- A refuse.
- B solid waste.
- C gaseous waste.
- D liquid wastes and sewage.

16. This method help to ensure that older foods are used first.

- A LIFO
- B FIFO
- C MILF
- D FILO

17. Food in cans, jars, bags and bottles are suitable to store in

- A chiller.
- B freezer.
- C dry storage.
- D wet storage.

18. HACCP means

- A Hazard Analysis Critical Control Point.
- B Hazard Analysis Controlling Centre Point.
- C Hazard Analytical Controlling Central Point.
- D Hazard Analyse Centre Contradiction Point.

19. In foodservice industries, customer satisfaction is a must except

- A customers want good services.
- B customers want us to pay for the food.
- C customers want food served at the right temperature.
- D customers want the food free from potential hazards.

20. All of the following statements are the training barriers except

- A lack of time.
- B lack of training skill.
- C good communication.
- D lack of self-discipline.

[20 MARKS]

PART B

This part contains of **TWENTY (20)** question.

Answer **ALL** questions in Answering Booklet.

onset time	pesticides	cleaning	scissors	cockroaches
pests control	viruses	environmental pollution	biodegradable waste	garbage or swill
teeth and mouth	disposable gloves	microbiological spoilage	foodborne illness	fire extinguisher
verbal tests	freezer	fewer accidents	purchasing	seven
dry storage	parasites	offset time	termites	recycling non-biodegradable waste

1. Bacteria and _____ are the greatest food safety challenges for all retail food establishments.
2. This type of spoilage are caused by _____, it includes bacteria, moulds, yeasts and parasites.
3. "It should be brushed regularly and thoroughly cleaned with a good toothbrush and should be done twice daily". The statement refers to _____.
4. "It is applied to all types of illnesses caused by an organism, substances or material of any kind which is present in food and gain entrance into the body when the food is consumed". This term refers to _____.

5. "It defined as the number of hours between the times a person eats contaminated food and when they first show symptoms of the disease". This explanation refers to _____.
6. We use _____ to protect food from direct contact by human hands.
7. The process of removing the food residues from the surfaces of equipment and utensils is called _____.
8. The name of equipment that is used to fight fire, operable and easy to find is _____.
9. One example of equipment in the first aid kit is _____.
10. "It refers to the different ways by which people pollute their surroundings." This term refers to _____.
11. The chemical that we use to control or eliminate pests, bacteria, fungi and viruses is _____.
12. "It refers to the regulation or management of a species defined as a pest, because it is perceived to be detrimental to a person's health, the ecology or the economy". This statement refers to _____.
13. Flies and _____ are capable of carrying disease organism on their body.
14. All kinds of recycled waste, such as glasses, plastic, polythene, paper and metal are in the group of _____.

15. Any waste matter resulting from the preparation, cooking and consumption of food is called _____.
16. "It is an activity concerned with acquisition of products in obtaining the right product, the right amount and the right price". This explanation refers to _____.
17. The equipment used to keep the food solidly frozen is called _____.
18. The basic HACCP system consists of _____ principles.
19. The best type of test used for illiterate workers is _____.
20. If a staff is trained on safety procedures, they will have the skill to handle minor emergencies more effectively. Minor emergencies can lead to _____.

[20 MARKS]

PART C

This part contains of **TWELVE (12)** questions. Answer **ALL** questions.

Answer the questions in Answering Booklet.

QUESTION 1

Cross contamination can lead to foodborne illness.

a. Define cross contamination in detail.

(2 marks)

b. List **one (1)** example how cross contamination may happened.

(1 mark)

c. Identify **two (2)** examples how to avoid cross contamination.

(2 marks)

QUESTION 2

a. List **three (3)** examples of sanitary practices that we do everyday.

(3 marks)

b. State why all employees working in food establishment must wear protective clothing while on duty.

(2 marks)

QUESTION 3

Identify **three (3)** groups of humans that can easily get "onset time".

(3 marks)

QUESTION 4

State **three (3)** situations when to wash our hands properly.

(3 marks)

QUESTION 5

Complete the diagram/table below with correct answers.

Chlorine compounds
↓

Advantages	Disadvantages
i.	iii.
ii.	

(3 marks)

QUESTION 6

Identify **three (3)** types of common injuries that can happened in food establishment.

(3 marks)

QUESTION 7

List **three (3)** types of environmental pollution that you know.

(3 marks)

QUESTION 8

Name **three (3)** examples of pests that is dangerous to human.

(3 marks)

QUESTION 9

Identify **three (3)** groups of wastes arising from catering establishments.

(3 marks)

QUESTION 10

Name **three (3)** most common types of food storage in food industries and premises.

(3 marks)

QUESTION 11

a. Define HACCP in details.

(2 marks)

b. Give **one (1)** example of potential hazardous food in HACCP system.

(1 mark)

QUESTION 12

The best way to ensure the safety and well-being of customers and employees is to know how to train your employee. Identify **three (3)** benefits of training your employee.

(3 marks)

[40 MARKS]

PART D

This part contains of **TWO (2)** questions. Answer **ALL** questions.

Answer the questions in Answering Booklet.

QUESTION 1

Routes of contamination or the chain of transmission can lead to foodborne illness. It can be divided into primary source and secondary source.

Draw a complete diagram of routes of contamination that can be harmful to human.

(10 marks)

**QUESTION 2**

Foodborne illness is a disease that creates illness mainly affecting the gastro-intestinal tract, and are transmitted through consumption of contaminated food or drink.

Describe **five (5)** causes of foodborne illness and select **five (5)** general symptoms of foodborne illness.

(10 marks)



[20 MARKS]

END OF QUESTION PAPER